



GOOD MORNING



MARINE CUISINE
OPEN 8:30 AM – 11:00 PM

ISRAELI BREAKFAST

The breakfast does not include drinks

Israeli Breakfast - 66

Omlette / sunny side up / scrambled egg / boiled eggs, served with bread basket, butter, jam, olives, Israeli salad, tuna, cheese

Extras

Onion / herbs

Mushrooms / Goat cheese / Mozzarella / Feta cheese - 8

Lamb bacon - 12

Fisherman breakfast

Fisherman breakfast - 108

Smoked Salmon, Seafish Ceviche, Smoked Mackerel, White Taramasalata, Schmaltz herring. Served with toast, olives, butter and coarsely chopped vegetables.

Shakshuka Breakfast

Served with bread basket, butter, jam, olives, Israeli salad, tuna, cheese

Classic Israeli Shakshuka - 68

Tomatoes, peppers and herbs

Green Shakshuka - 68

Spinach, chard, garlic, white wine and cashew nut cream

SPECIALTIES

Chopped Israeli Salad - 45/59

Rye bread and tahini

Hummus Pancakes - 58

Baked with zucchini tahini, sunflower sprouts & healthy salad

Balkan pastry - 67

Brynza cheese, hard-boiled egg, tomato salsa, olives and green salad

Crook Popeye - 68

Smoked Salmon, spinach and chard in cream, butter brioche and poached egg

Crook Mr. - 68

Lamb bacon, shimg and champignon mushrooms, butter brioche and poached egg

All omelettes are made
◆ with free-range eggs & extra ◆
virgin olive oil

Breakfast is served
from 8:30 AM till 12 AM

Vegan

Yulia Delicacies

Basket of breads and pastries - 18

White Taramasalata - 32

With onions and olive oil

Labaneh - 32

"Jacobs Farm" and hyssop oil

Norwegian Pickled Herring - 34

With tomato, onion and sour cream

Smoked mackerel - 34

With tomato and onion

Artichoke alla Romana - 46

Grill Roasted, with Tzatziki and Sumac

Smoked Salmon Carpaccio - 54

Served with cream cheese, dill and onion

Sea fish / Tofu Ceviche - 56

Papaya, Avocado, chili, cilantro, onion and seasonal fruit

Meze - 7

Tahini / Feta / Cream cheese / Beetroot / Tuna

SWEET BREAKFAST

French Toast - 54

Brioche, Cream cheese, berries & maple syrup

Muesli with seasonal fruits - 52

5% Yogurt and Granola

Water based Oatmeal - 36

Bananas, cinnamon, coconut, honey

Baked cheese cake - 38

Malabi - 26

Milk based pudding with orange flower water, berries, pistachio and coconut

Sorbet - 26

in three variable flavors

Muffin - 5

Energy Dates ball - 5

Walnuts and coconut
(no sugar added, gluten & lactose free)

YULIA SANDWICHES

Sunday to Thursday

36 nis

Omelet Sandwich

Cream cheese, cucumber, tomato and lettuce

Smoked Salmon Sandwich

Cream cheese, cucumber, lettuce and chives

Tuna Sandwich

Tuna salad with mayo, cucumber, tomato and roquette leaves

Mediterranean Sandwich

Goat cheese, tomato, basil, hyssop, onion and olive oil

Morning Cocktails

27

CAVA

Extra Seco, Faustino, Spain
(Bottle - 100nis)

MIMOSA

Cava, Orange juice

KIR ROYAL

Creme De Cassis, Cava

HOUSE WINE

Rouge / Blanc / Ros'e

LADY SHAKY

Malibo, Sour, Angostura bitters,
Pineapples juice

BLOODY MARY

Vodka, spiced tomato juice

OUZO PLOMARI 200 ML

100 ₪

SOFT DRINKS

Lemonade / Grapefruit juice / Grape juice - 15

Coke / Zero Coke / 7 Up / Diet 7 Up - 15

Perrier / Mineral water - 14

Tonic / Ginger Ale/ Bitter Lemon - 14

Root beer (non alcoholic) - 16

Homemade berries ice-tea - 20

Freshly squeezed Orange / Carrot juice - 22

San Pallegirino / Acqua Panna (750 ml.) - 19

Hot beverages

Espresso / Macchiato - 12

Double Espresso / Macchiato - 14

Instant Coffee - 14/17

Cappuccino small / large - 14/17

Americano small / large - 14/16

Cold coffee - 20

Black tea - 12

Herbal flavored tea - Earl Grey / lemon-mint /
berries / sanche - 14

Health tea - mint, lemon, ginger, cinnamon and
honey - 16